

HOTEL NYACK

CATERING MENU



400 HIGH AVE
NYACK, NEW YORK 10960
845-675-8700
HOTELNYACK.COM

HOTEL NYACK

About Our Menu

FOOD. THOUGHTFULLY SOURCED. CAREFULLY SERVED.

We are proud of our global food and beverage philosophy: Food. Thoughtfully Sourced. Carefully Served. – Hyatt's industry-leading effort to provide food and beverages that are good for our people, our planet and our communities.

PURPOSE OF SIMPLIFIED MENU OFFERINGS

With our philosophy in mind, our team of event and culinary experts have designed simple menu offerings of thoughtfully sourced food and beverage that are carefully served.

Reducing touchpoints, preserving health and upholding wellbeing, these menus are simple and balanced.

LIFESTYLE PREFERENCES

Your guests are important to us. We understand that many attendees have individualized preferences and dietary requirements when it comes to their everyday meal choices. When selecting your food and beverage menus the following information will be indicated to ensure you can easily create meal selections to support your attendee's preferences: gf = Gluten Friendly Vgn = Vegan V = Vegetarian

*Prices are subject to 23% taxable Service Charge and 8.375% Sales Tax.
20% Service charge and 3% Administrative fee applies to all food, beverage and rental
Event times are typically for three hours, with two-hour setup and one hour
breakdown*

HOTEL NYACK

Continental Breakfast Buffet

Freshly sliced seasonal fruit and berries
Assorted bagel platters with cream cheese, butter and jelly
Assorted mini pastries, danish, muffins & croissants
Yogurt with house made granola
Orange and cranberry juice
Freshly brewed coffee, decaffeinated coffee & selection of tea

\$24.00++ per person
(Minimum 25 people)

Hot Breakfast Buffet

Freshly sliced seasonal fruit and berries
Assorted bagel platters with cream cheese, butter and jelly
Assorted mini pastries, danish, muffins & croissants
Yogurt with house made granola
Organic scrambled eggs & potatoes
Choice of bacon, pork sausage or chicken sausage
French toast
Orange and cranberry juice
Freshly brewed coffee, decaffeinated coffee & selection of tea

\$38.00++ per person
(Minimum 25 people)

Prices are subject to 23% taxable Service Charge and 8.375% Sales Tax. 20% Service charge and 3% Administrative fee applies to all food, beverage and rental

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. 20% service charge, 3% administrative fee, and 8.375% sales tax not included. A labor charge of \$250 shall apply if fewer than 25 guests are guaranteed unless otherwise noted

HOTEL NYACK

BREAKFAST STATIONS

*Chef attended stations may be ordered to enhance any of our Continental, Hot Breakfast, or Brunch Buffet

**These selections are subject to an additional Chef Attendant Fee of \$250 per attendant

(One attendant per 50 guests)

FARM FRESH OMELET STATION

Our Chef prepares organic eggs to order and omelets to your specifications with your choice of:

Onions
Peppers
Mushrooms
Tomatoes
Ham
Cheddar cheese

\$12.00++ per person
(Minimum 25 people)

WARM WAFFLE STATION

Enjoy warm waffles with a variety of toppings including:

Local maple syrup
Strawberries
Blueberries
Sliced bananas
Walnuts
Chocolate chips
House made whipped cream

\$12.00++ per person
(Minimum 25 people)

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BREAKFAST ENCHANCEMENTS

*Enhancements can only be added to existing breakfast selections

Danish, mini muffins, bagels, croissants

With cream cheese, butter, jelly

\$7.00++ per person

Steel cut oatmeal

with raisins, bananas, walnuts, brown sugar

\$8.00++ per person

Smoked salmon platter

tomatoes, capers, red onions

\$18.00++ per person

Greek yogurt

And house made granola parfait V

\$5.00++ per person

Cage free egg white wraps

In whole wheat wraps, tomatoes & spinach

\$9.00++ per person

Assorted fruit smoothies

Ask your catering/sales manager for avail flavors

\$12.00++ per person

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HOTEL NYACK

HUDSON VALLEY BRUNCH

Freshly sliced seasonal fruit and berries

Cage free, organic scrambled eggs

House made potatoes

Choice of applewood smoked bacon or local pork sausage
or chicken sausage links

Mix green salad with house made vinaigrette

Assorted bagel platters with cream cheese, butter and jelly

Mini yogurts with house made granola

Assorted cereals with milk

French toast & waffles

Chicken Frances

Pan seared salmon with lemon white sauce

Orange and cranberry juice

Freshly brewed coffee, decaffeinated coffee & selection of tea

\$57.00++ per person
(Minimum 25 people)

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HUDSON VALLEY BRUNCH CONT'D

Additionally, choose TWO of the following:

EGGS BENEDICT

Cage free organic poached eggs,
Canadian bacon, English muffin,
house made hollandaise sauce

BLUEBERRY PANKCAKES

Preserved seasonal peaches, house
made whipped cream, Vermont
maple syrup V

BRUNCH TACOS

Scrambled eggs, chorizo, avocado,
pico de gallo, queso fresco

ORGANIC AVOCADO TOAST

House made organic avocado spread,
horseradish pesto, farmer's market
radishes V

LITTLE GEM SALAD

Avocado, asiago cheese, cucumber
ribbons, walnut champagne dressing
V, Vgn, GF

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BRUNCH BAR OPTION

BELLINI & MIMOSA BAR

Fresh peach puree, orange juice,
house prosecco

\$27.00++ per person
*(for three hours – each additional
hour \$10.00 PP)*

VINYARD & BEER OPEN BAR

House selected red & white wine,
domestic & imported bottled beer,
assorted soft drinks

\$35.00++ per person
*(for three hours – each additional
hour \$10.00 PP)*

ROCKLAND STANDARD OPEN BAR

Toto's vodka, gin, tequila, rum,
bourbon, blended scotch, House red
& white wine, prosecco, domestic &
imported bottled beer, assorted
soft drinks

\$40.00++ per person
*(for three hours – each additional
hour \$10.00 PP)*

HUDSON VALLEY PREMIUM OPEN BAR

Ketel One vodka, Bombay Sapphire
gin, Bullet Rye whiskey, Knob Creek
bourbon, Chivas Regal scotch,
Bacardi white rum, Patron Silver
tequila, house red & white wine,
prosecco, domestic & imported
bottled beer, assorted soft drinks

\$50.00++ per person
*(for three hours – each additional
hour \$10.00 PP)*

NYACK SUPER PREMIUM OPEN BAR

Grey Goose vodka, Hendricks gin,
Johnnie Walker Black scotch,
Woodford Reserve bourbon, Captain
Morgan rum, Don Julio tequila, house
selected red & white wine, domestic &
imported bottled beer, assorted
soft drinks

\$60.00++ per person
*(for three hours – each additional
hour \$10.00 PP)*

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HOTEL NYACK

MORNING/AFTERNOON BREAKS

SNACK STATION

Assorted potato chips, pretzels,
granola bars, fresh fruit palette V

\$15.00++ per person

CHOCOLATE BREAK

Warm house made chocolate chip
cookies, chocolate and almond
biscotti, double fudge brownie V

\$21.00++ per person

HEALTHY CHOICE STATION

Create your own trail-mix, choice of
home-made granola, assorted nuts
dried fruits, yogurt pretzels,
chocolate chips V

\$24.00++ per person

CANDY BAR STATION

Assorted M&Ms, Mini assorted
chocolate bars, gummy bears/worms,

\$17.00++ per person

ARTISINAL CHEESE & CHARCUTERIE PLATTER

Trio of artisanal cheese boards,
imported cured meats, flat breads,
pickled gherkins, marinated olives,
giardiniera, fig preserves

\$26.00++ per person

CHEESE & SEASONAL FRUIT PLATTER

Stilton, brie, camembert and goat
cheese with grapes, pineapple, melon
and assorted flat breads and crackers
V

\$22.00++ per person

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A LA CARTE

SNACKS

Energy & granola bars \$16.00 per dz
Nuts and trail mix \$10.00 pp
Hummus, veggies, & pita chips \$16.00 pp
Chips, popcorn, Chex Mix, & pretzels
\$10.00 pp

BAKERIES

Cookies \$16.00 per dz
Brownies \$16.00 per dz
Mini croissants & Danishes \$16.00 per dz
Assorted mini muffins \$16.00 per dz

BEVERAGES

Illy regular & decaffeinated coffee
\$120.00 per gallon
Assorted soft drinks \$6.00 each
Still & sparkling bottles \$7.00 each
Regular & sugar free Red Bull \$9.00 each
Flavored iced teas \$7.00 each

ALL DAY BEVERAGE SERVICE

Includes regular and decaffeinated Illy coffee, hot tea assortment, orange & cranberry juice, assorted Pepsi soft drinks, & bottled waters

2 hours \$12.00 per guest
4 hours \$15.00 per guest
6 hours \$20.00 per guest
8 hours \$25.00 per guest

Beverage service refreshed every 2 hours

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LUNCH OPTIONS

SANDWICH & SALAD BUFFET

House Salad, Penne Vodka, Roasted Chicken

Roasted Potatoes, Sautéed Seasonal Vegetables

Turkey Club Wrap, Grilled Chicken Caesar Wrap

Cookies & brownies, fresh fruit

\$38.00++ per person
(Minimum 25 people)

FARM LUNCH BUFFET

Little Gem Salad

Organic avocado, asiago cheese, cucumber, walnuts, champagne dressing

House Salad

Mixed green salad, cherry tomatoes, cucumber, red onion, house vinaigrette

Turkey Club Wrap

Spicy chicken and mozzarella

Grilled steak with swiss and caramelized onions

Chicken Caesar

Grilled portobello and vegetables V

Assorted house made cookies, double chocolate brownies

\$45.00++ per person
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SANDWICH & WRAP BUFFET

Assorted wraps with side selection of mixed green salad, potato, or macaroni salad, and hand-cut fries. Choose 3 from below options:

Spicy chicken and mozzarella

Hudson valley turkey club

Grilled steak with swiss cheese and caramelized onion

Chicken Caesar

Grilled portobello and vegetables V

Assorted house made cookies, double chocolate brownies

\$38.00++ per person
(Minimum 25 people)

ITALIAN LUNCH BUFFET

Chicken parmesan, locally sourced spaghetti with pomodoro sauce, and eggplant rollatini, with side selection of Classic Caesar salad with shaved parmesan, homemade spicy croutons and creamy Caesar dressing, Assorted house made cookies, double chocolate brownies

\$48.00++ per person
(Minimum 25 people)

ITALIAN LUNCH BUFFET

Soft tortillas, grilled chicken and seasoned steak in skillet with onions and peppers includes shredded cheddar cheese, salsa, guacamole, sour cream, olives, chopped onions, shredded lettuce, diced tomato and jalapeno, and a side of rice and beans
Assorted house made cookies, double chocolate brownies

\$45.00++ per person
(Minimum 25 people)

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HOTEL NYACK

CREATE YOUR OWN LUNCH BUFFET

APPETIZER SELECTION (CHOICE OF ONE)

Mixed green salad – local mixed greens, cherry tomatoes, cucumber, sliced onion with a shallot vinaigrette V

Classic Caesar salad – local baby romaine, house made spicy croutons, parmesan cheese V

Spinach and kale salad - mushroom, apple, goat cheese and warm balsamic dressing V

Little gem salad – organic avocado, asiago cheese, cucumber ribbons, walnut champagne dressing V

Caprese Salad - Fresh mozzarella and tomato caprese V

ENTRÉE SELECTION (CHOICE OF TWO)

Grilled salmon with lemon white wine sauce GF

Pan seared Branzino, lemon beurre blanc

Tamari-miso Chilean sea bass (+\$15)

Roasted French cut chicken breast with spinach, feta & herbs

Braised short ribs, rustic vegetable ragu

Hanger steak, chimichurri sauce

Prime aged ribeye, red wine demi glace (+\$15)

Filet mignon, red wine demi glace (+\$15)

All entrees are served with a side of seasonal sautéed vegetables and mashed potatoes

DESSERT SELECTION (CHOICE OF ONE)

New York style cheesecake

Crème brûlée cheesecake

Flourless chocolate cake

Banoffee Pie

\$55.00++ per person

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HOTEL NYACK

PLATED LUNCH

APPETIZER SELECTION

Mixed green salad – local mixed greens, cherry tomatoes, cucumber, sliced onion with shallot vinaigrette V

Classic Caesar salad – local baby romaine, house made spicy croutons, parmesan cheese V

Spinach and kale salad – mushroom, apple, goat cheese and warm balsamic dressing V

Little gem salad – organic avocado, asiago cheese, cucumber ribbons, walnut champagne dressing V

Grain Bowl* - organic grain faro, cucumber, avocado, fresh herbs, asparagus, organic baby arugula, pumpkin seeds, beans, green goddess dressing V

Caprese Salad* - Fresh mozzarella and tomato caprese V

Shrimp cocktail* - jumbo shrimp with spicy, cocktail sauce V

ENTRÉE SELECTION

Chilean grilled salmon with mustard beurre blanc GF

Horseradish crusted salmon with red pepper coulis

Tamarimiso Chilean sea bass*

Roasted organic stuffed chicken with spinach and prosciutto

Braised short ribs

Rustic vegetable ragu

Hanger steak, chimichurri sauce

Medallions of beef, bordelaise sauce*

Filet mignon with red wine reduction*

DESSERT SELECTION

New York style cheesecake

Crème brûlée cheesecake

Flourless chocolate cake

Banoffee Pie

\$67.00++ per person – Choice of two appetizers, three entrees, two desserts

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COCKTAIL RECEPTION

BUTLER PASSED HORS D'OEUVRES

Choice of four \$30.00++ PP
Choice of six \$35.00++ PP
Choice of eight \$40.00++ PP

Fresh mozzarella and tomato caprese V, Vgn
Tuna tartare, cucumber, wasabi soy
Cold antipasto skewers
Pecorino risotto cakes with roasted tomato
and truffle oil V
Vegetable spring rolls with soy ginger V
Corn and edamame quesadilla V
Wild mushroom tarts V
Mini crab cakes, jalapeno remoulade
Coconut shrimp with sweet orange sauce
Crispy shrimp, vegetable wonton
Buffalo popcorn chicken with blue cheese
Chicken skewers, Thai peanut sauce
Pigs in a blanket
Swedish Meatballs

All prices listed above are valid for the
first hour of service.

**Please add \$10.00 more per guest based on
minimum guaranteed for each additional hour.

***A minimum of 20 guests is Required.

CARVING STATIONS

Choice of one \$22.00++ PP

Pork loin with apple mango chutney
Roast turkey breast with gravy and
cornbread stuffing
Virginia ham with maple honey glaze

Choice of one \$27.00++ PP

Chilean whole salmon with mustard dill
beurre blanc
Slow-roasted beef with horseradish sauce

Choice of one \$37.00++ PP

Filet mignon with red wine reduction
Prime rib with au jus

All prices listed above are valid for the *first*
hour of service.

**Please Add \$10.00 more per guest based on
minimum guaranteed for each additional hour.

***A minimum of 20 guests is required.

*Chef attended stations may be ordered to
enhance your cocktail hour or any dinner buffet
service.

**These selections are subject to an additional
Chef Attendant Fee of \$200 per attendant (One
attendant per 50 guests).

HOTEL NYACK

ACTION STATIONS 1/2

*Chef attended stations may be ordered to enhance any of our cocktail reception items or dinner buffets

**These selections are subject to an additional Chef Attendant Fee of \$250 per attendant
(One attendant per 50 guests)

ASIAN NOODLE BAR

Chinese lo mein and soba noodles, wok stir-fried.
GF Option

Served in a take-out container with chopsticks.

Choice of:

- Spicy Thai peanut sauce, traditional stir fry sauce
- Marinated grilled chicken
- Assorted vegetables – broccoli, shiitake mushrooms, bamboo shoots, water chestnuts

\$25.00++ per person for two hours**

CARVING STATIONS

Fresh pasta with choice of vodka sauce, basil pesto or pomodoro V and GF options

Choice of:

- Seafood medley
- Mediterranean vegetables
- Crumbled Italian sausage
- Shaved parmesan and peasant breads

\$23.00++ per person for two hours**

SLIDER BAR

Sliders (beef, turkey and veggie) served on potato rolls with choice of toppings:

- Lettuce, tomato, chopped onion
- Cheddar cheese, bacon, fried onion
- Pickles, ketchup, mustard, mayonnaise, Russian dressing

\$22.00++ per person

CARVING STATIONS

Hard-shell tacos, and soft shell tortillas with ground beef and shredded chicken

- Cheddar cheese
- Shredded lettuce, tomato, onion
- Guacamole, salsa, sour cream
- Sriracha

\$22.00++ per person

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HOTEL NYACK

ACTION STATIONS 2/2

*Chef attended stations may be ordered to enhance any of our cocktail reception items or dinner buffets

**These selections are subject to an additional Chef Attendant Fee of \$250 per attendant
(One attendant per 50 guests)

ARTISANAL CHEESE & CHARCUTERIE PLATTER

Trio of artisanal cheese boards, imported cured meats, flat breads, pickled gherkins, marinated olives, giardiniera, fig preserves V

\$26.00++ per person for two hours

CHEESE & SEASONAL FRUIT PLATTER

Stilton, brie, camembert and goat cheese with grapes, pineapple, melon and assorted flat bread and crackers V

\$22.00++ per person for two hours

CHEF'S DESSERT TABLE

House baked cookies and brownies, mini cheesecakes, mini chocolate cakes, chocolate covered strawberries and chocolate lollipops V

\$24.00++ per person for two hours

**STATIONS PACKAGE \$120.00++ PP

Includes one hour of 6 butler passed hors d'oeuvres, two hours of one section 1 carving station, three food stations, one hour of one dessert station

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HOTEL NYACK

CREATE YOUR OWN DINNER BUFFET

SALADS

Mixed green salad – local mixed greens, cherry tomatoes, cucumber, sliced onion with shallot vinaigrette V

Classic Caesar salad – local baby romaine, house made spicy croutons, parmesan cheese V

Spinach and kale salad – mushroom, apple, goat cheese and warm balsamic dressing V

Little gem salad – organic avocado, asiago cheese, cucumber ribbons, walnut champagne dressing V

Grain Bowl* - organic grain faro, cucumber, avocado, fresh herbs, asparagus, organic baby arugula, pumpkin seeds, beans, green goddess dressing *\$5.00 PP upcharge V

ENTRÉE SELECTION

Penne pasta with choice of primavera, pomodoro or vodka sauce V & GF option *add Bolognese \$5.00 PP

Stuffed shells with ricotta, pomodoro and basil V

Eggplant rollatini V

Capellini rustic – fresh basil, sundried tomatoes and parmesan V

Rigatoni, hot and sweet Italian sausage

Chilean grilled salmon – white wine beurre sauce

Chicken francaise – lemon butter sauce

Stuffed chicken with spinach and prosciutto

Braised short ribs – rustic vegetable ragu

SIDE DISHES

Sautéed seasonal vegetables | Steamed broccoli |
Green beans with shallots | Roasted carrots
brown butter | Creamy mashed potatoes | Baked
macaroni and cheese | Rosemary and garlic
roasted potatoes

DESSERT SELECTION

Assorted house made cookies, double
chocolate brownies

\$75.00++ per person – Choice two of salads, three entrees, two side dishes

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PLATED DINNER

All entrees are served with a side of seasonal sautéed vegetables and choice of fingerling potatoes or creamy mashed potatoes

*\$5 supplement charge for appetizer

*\$15 supplement charge for entrée

APPETIZER SELECTION

Mixed green salad – local mixed greens, cherry tomatoes, cucumber, sliced onion with shallot vinaigrette V

Classic Caesar salad – local baby romaine, house made spicy croutons, parmesan cheese V

Spinach and kale salad – mushroom, apple, goat cheese and warm balsamic dressing V

Little gem salad – organic avocado, asiago cheese, cucumber ribbons, walnut champagne dressing V

Grain Bowl* - organic grain faro, cucumber, avocado, fresh herbs, asparagus, organic baby arugula, pumpkin seeds, beans, green goddess dressing *\$5.00 PP upcharge V

Caprese Salad* - Fresh mozzarella and tomato caprese V

Shrimp cocktail* - jumbo shrimp with spicy, cocktail sauce V

ENTRÉE

Penne pasta Bolognese with pomodoro sauce, vodka sauce or primavera GF option

Chilean grilled salmon with mustard beurre blanc GF

Horseradish crusted salmon with red pepper coulis

Tamari-miso Chilean sea bass*

Roasted organic chicken stuffed with spinach and prosciutto

Braised short ribs, rustic vegetable ragu

Hanger steak, chimichurri sauce

Medallions of beef, bordelaise sauce*

Filet mignon with red wine reduction*

DESSERT SELECTION

New York style cheesecake

Crème brûlée cheesecake

Flourless chocolate cake

Banoffee Pie

\$80.00++ per person – Choice of two appetizers, three entrees, two side dishes

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HOTEL NYACK

BRUNCH BAR OPTION

BELLINI & MIMOSA BAR

Fresh peach puree, orange juice,
house prosecco

\$27.00++ per person
*(for three hours – each additional
hour \$10.00 PP)*

VINYARD & BEER OPEN BAR

House selected red & white wine,
domestic & imported bottled beer,
assorted soft drinks

\$35.00++ per person
*(for three hours – each additional
hour \$10.00 PP)*

ROCKLAND STANDARD OPEN BAR

Toto's vodka, gin, tequila, rum,
bourbon, blended scotch, House red
& white wine, prosecco, domestic &
imported bottled beer, assorted
soft drinks

\$40.00++ per person
*(for three hours – each additional
hour \$10.00 PP)*

HUDSON VALLEY PREMIUM OPEN BAR

Ketel One vodka, Bombay Sapphire
gin, Bullet Rye whiskey, Knob Creek
bourbon, Chivas Regal scotch,
Bacardi white rum, Patron Silver
tequila, house red & white wine,
prosecco, domestic & imported
bottled beer, assorted soft drinks

\$50.00++ per person
*(for three hours – each additional
hour \$10.00 PP)*

NYACK SUPER PREMIUM OPEN BAR

Grey Goose vodka, Hendricks gin,
Johnnie Walker Black scotch,
Woodford Reserve bourbon, Captain
Morgan rum, Don Julio tequila, house
selected red & white wine, domestic &
imported bottled beer, assorted
soft drinks

\$60.00++ per person
*(for three hours – each additional
hour \$10.00 PP)*

Prices are subject to 23% taxable Service Charge and 8.375% Sales Tax. 20% Service charge and 3% Administrative fee applies to all food, beverage and rental

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. 20% service charge, 3% administrative fee, and 8.375% sales tax not included. A labor charge of \$250 shall apply if fewer than 25 guests are guaranteed unless otherwise noted



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